

**DEPARTMENT OF THE INTERIOR****INFORMATION SERVICE****FISH AND WILDLIFE SERVICE**

For Advance Release to AM's OF WEDNESDAY, MARCH 19, 1947.

SALMON TO BE MORE PLENTIFUL IN 1947

Salmon, which during the war years was in shorter domestic supply than almost any other widely marketed fish, will soon be available in large enough quantity to meet consumer demands for the fresh and frozen products, the Fish and Wildlife Service reported today.

Although the 1946 canned salmon pack was the smallest since 1927, civilian consumers have been receiving more canned salmon than for several years because of diminishing government use. Canned fish set-aside orders, which at one time took as much as 80 percent of the canned salmon pack, were discontinued on March 9, thus making the coming season's pack available for civilian consumption.

The late arrival of the 1946 pack on the markets this year was caused by the shipping tie-up on the West Coast. The bulk of this pack did not reach the markets until mid-January or later, although small quantities were distributed earlier. The first of the 1947 pack should reach the market in September.

Frozen Alaska salmon steaks may soon become one of the most common frozen fishery products found in retail markets, according to the Fish and Wildlife Service. The practice of preparing frozen salmon in packages of convenient size for the housewife is rapidly finding favor with the Alaska fishing industry.

The first deliveries of troll-caught salmon made their appearance on the market during the middle of February and, as the season progresses, larger quantities

of fresh salmon will become available. Heavier runs of salmon usually enter coastal rivers in May and continue through October.

The Pacific salmons are the most valuable fishery resource belonging to the United States. They yield around 600 million pounds a year, 85 percent of which is used to manufacture the country's largest pack of canned fish. About 100 million pounds are sold fresh, frozen, smoked, or cured. About 90 percent of the United States production and 55 percent of the world production of salmon comes from Alaska, the salmon fisheries being the most valuable resource of the territory. Important salmon fisheries are also centered in Washington and Oregon, with California supporting a smaller industry.

The Pacific salmons include five species, their flesh varying in color between the species and between different fish of the same species. For instance, king salmon varies from deep red to white, sockeye or red salmon is usually a deep red, pink salmon varies between dark and light pink, silver salmon is distinctly red but of a different shade than sockeye, and chum salmon is a very light pink color.

Home economists of the Fish and Wildlife Service recommend using the king salmon for salads and other cold dishes, the red or sockeye for either cooked or cold dishes. The chum salmon is best adapted to creamed dishes or salmon loaf; silver and pink may be used for almost all purposes.

When cooking salmon, care should be taken to maintain a low or medium temperature, the Service advises. High temperature and excessively long cooking cause salmon to lose its natural juiciness and flavor.

Among salmon recipes approved in Fish and Wildlife Service test kitchens are the following:

Breaded Baked Salmon Steaks

- 2 pounds salmon steaks
- 1 tablespoon salt
- 1 cup milk
- 2 cups fine toasted bread crumbs
- 4 tablespoons melted shortening

Add the salt to the milk and stir until dissolved. Dip the fish into the salted milk and roll in crumbs. (Use the left hand for dipping and the right hand for rolling in crumbs.) Arrange on a shallow oiled baking sheet and sprinkle each piece sparingly with melted fat. Bake in a 375° F. oven for 20 minutes. Serve with tartar sauce. Serves 6.

Broiled Salmon Steaks

2 pounds salmon steaks
1/2 teaspoon salt
1/4 teaspoon pepper
4 tablespoons butter or other fat, melted

Sprinkle both sides of each steak with salt and pepper and let stand 10 minutes to absorb the salt. Lay steaks on a preheated greased broiler pan and brush with melted fat. Place pan in preheated broiler about 2 inches from the heat, cook for 5 to 8 minutes or until slightly brown, baste with melted fat, and repeat process on other side. Turn carefully. Remove carefully to a hot platter, garnish, and serve at once. Serves 6.

Serve with whipped potatoes, buttered broccoli and a tossed vegetable salad.

Salmon Salad

1 1/2-pound can of salmon	2 tablespoons lemon juice
2 1/2 cups shredded lettuce	1/2 teaspoon salt
3/4 cup diced celery	1/8 teaspoon pepper
1/2 cup minced green peppers	3 medium tomatoes
3 tablespoons salad oil	1/2 cup mayonnaise

Drain the oil and liquid from salmon. Combine the lettuce, celery and green pepper. Add the spices, salad oil and lemon juice. Mix lightly with a fork. Place this mixture in a salad bowl. Break the salmon into large flakes and spread over the top. Garnish with the mayonnaise and tomatoes cut in wedges. Serve immediately. Serves 6.

Additional recipes for preparing salmon may be obtained by writing to the Fish and Wildlife Service, Washington 25, D. C., and asking for F.L. 202.

x x x